

# Chrysanthemum, Edible — *Chrysanthemum coronarium* L.<sup>1</sup>

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The vegetable chrysanthemum, also called **garland chrysanthemum**, looks very much like the leafy portion of the ornamental version. It is commonly eaten in Asia where it is known as shungikee in Japan and kor tongho in China. The leaves have a whitish green color and notched leaf appearance of the flowering sort. Some varieties have smaller leaves than others and are said to be more cold tolerant than the broad leaf type.



Figure 1.

## CULTURE

In Florida gardens it grows fairly well when the seeds are sown in the fall (September through November), and in the spring. Winter production in South Florida is also possible. Ordinary vegetable garden practices of fertilizing, mulching, and soil preparation are suggested. The young tender leaves are ready for harvest about a month after the seeds are sown. The flowers are bright yellow and daisy-like in appearance.

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